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Another gold medal for Split Creek Farm goat cheese!

World Championship Cheese Contest Shatters Entry Records with 2,313 Cheeses and Butters from 20 Nations

Local cheese producer, Split Creek Farm, LLC, Anderson, SC, won Best In Class for its goat cheese entry in the 2010 World Championship Cheese Contest held in March at Madison, Wisconsin. The contest consisted of 2,313 cheese and butter entries representing 20 nations. Split Creek Farm has been producing farmstead goat milk products for three decades. Evin Evans, owner of Split Creek says, "We've known our cheese is wonderful, but it is nice to have this type of affirmation from international judges. We are thrilled to be able to offer our winning cheeses to our community at a time when customers are seeking local foods"

The contest was hosted by the Wisconsin Cheese Makers Association. "We extend our thanks to the world cheesemaking community for making this the largest World Championship Cheese Contest ever held," said John Umhoefer, executive director of the Wisconsin Cheese Makers Association. "For the first time, each continent has offered cheese to the contest. The art of cheesemaking is thriving in nations around the globe," Umhoefer said. "No other competition captures the breadth and depth of international cheesemaking," he added.

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